



Baked Salmon “Straw & Hay”

Ingredients:

1 lb Fresh Salmon	4 oz. Romano Cheese
1 package Spinach Fettuccine	Extra Virgin Olive Oil
1 package Egg Fettuccine	Salt, Pepper, parsley

Directions:

Preheat oven to 450 degrees. Season salmon with salt & pepper. On non-stick baking sheet, place salmon skin side down. Bake until salmon is cooked through and flakey. At the same time, boil salted water and cook $\frac{1}{2}$ package of egg fettuccine and $\frac{1}{2}$ package of spinach fettuccine according to label directions. Strain pasta in colander and mix with olive oil and Romano cheese as desired. Plate pasta and either place salmon on top or mix with pasta. Garnish with fresh parsley, olive oil and Romano cheese.